



PROFESSIONAL PROFILE

A highly experienced, creative & self-motivated individual with excellent attention to detail, verbal & written communication skills. A proven track record of service provision at the highest level. 10 years + work experience at international level with a well -developed management & leadership skill set. Able to pinpoint business needs and deliver innovative solutions with the ability to communicate with a wide group of people as well as high profile individuals. Able to use own initiative and work as part of a diverse team.

CORE SKILLS

- Planning / Administration
- Recipe Development / Costing
- Menu Design / Kitchen Design
- Food Production / Service
- Staff Training / Management
- Project Management
- Customer Service

CATERING STANDARD

- Casual, Private & Fine Dinning

KNOWLEDGE OF CUISINES

- Modern European (Advanced)
- African (Advanced)
- Asian (Intermediate)

CONTACT: +26 (0) 960-495-727

E-Mail: chintumwichande@gmail.com

EXPERIENCE

EXECUTIVE CHEF

2024 to Date

Berkeley Properties T/A The Quorum - Lusaka Zambia

Responsibilities:

Kitchen management, menu design & development, costing and staff training.

EXECUTIVE CHEF

2022 - 2024

Crosspoint Hotels T/A The Urban Hotel Group - Lusaka Zambia

Responsibilities:

Kitchen management, menu design & development, costing and staff training.

CONSULTING CHEF

2021 - 2022

Lake Tanganyika Resort - Lake Tanganyika Mpulungu Zambia

Responsibilities:

Planning & designing the resorts' Kitchen, Bar and Restaurant including menu design, costing and staff training.

HEAD CHEF

2019 - 2021

New Brands Food / The Deli - Lusaka Zambia

Responsibilities:

Kitchen management, menu design & development, costing and staff training.

HEAD CHEF

2017 - 2019

Royal Kansanshi Hotel - Solwezi Zambia

Responsibilities:

Successfully restructured the kitchen and restaurant facilities including menu design, costing and staff training and administration.

HEAD CHEF

2015 - 2017

Remote Site Solutions / FQML / ZCCM / Kansanshi Mine - Solwezi Zambia

Responsibilities:

Kitchen management catering for 10,000 people per day including menu design, costing, purchasing and staff training.

CONTRACTOR / LARDER / PASTRY

2012 - 2015

Conrad St James 5 - Star Hilton Boutique Hotel

Intercontinental Hotel Hyde Park

Responsibilities:

Production, preparation, mise en place and service of a range of larder products.

HEAD CHEF

2006 - 2015

The Crown Estate - Ministry of Defence - Sodexo Group

St James's Palace / Regents Park Barracks

Responsibilities:

Head chef & facilities manager for £700m plus catering and support services contract.

Managing day to day operations of four Ministry of Defence units housing staff of all ranks including generals.

ACHIEVMENTS

Book Author & Publisher 2018
Hotel & Restaurant Standard
Professional Cookery

Manager of the year 2014
Sodexo Group London District

Chef of The Year 2010 - 2012
Sodexo Group London District

Catering Excellence Award 2009
The Queen’s Guard Officers Mess
St James Palace London

PERSONAL INFORMATION

Date of Birth: 22/12/1979

Gender: Male

Nationality: Zambian

Marital Status: Single

INTERESTS & HOBBIES

Food & Drink

Art & Design

Music & Literature

Film & Drama

Martial Arts

References Available on Request

CV Compiled September 2025



Bachelor of

ARTS

Birmingham Institute of

Art and Design



CHINTU MWICHANDE





Chartered

Institute of

Environmental

Health



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EXPERIENCE

EXECUTIVE CHEF 2024 to Date
Berkeley Properties T/A The Quorum
Responsibilities: Kitchen management, menu design & development, costing and staff training.

CHEF DE PARTIE/ SUSHI RESTAURANT 2006 - 2006
YO! Sushi Poland St Soho London England

DESIGN ENGINEER / SPRING STUDIOS 1999 - 2006
AKTIVA SYSTEMS Kentish Town London England

COMMIS CHEF 1998
Compass Group Contract Caterer Birmingham City England

CATERING ASSISTANT / BARISTA 1996 - 1998
Selfridges & Co Department Store

VOCATIONAL QUALIFICATIONS

Level 3 Supervising Food Safety in Catering 2013
Chartered Institute of Environmental Health United Kingdom

Professional Cookery & Employment Law 2010 - 2012
City & Guilds London England

ACADEMIC QUALIFICATIONS

BA (Honor’s) Industrial Design Engineering 1998 - 2000
Birmingham Institute of Art & Design England

B-TEC National Diploma 1996 - 1998
Three-Dimensional Design
Fine Art, Art History, Graphic Design
Fashion Design, Textiles
Southwark College London England

8 GCES’s Grade A – C 1992 - 19196
Including: Mathematic, English & Science
Geoffrey Chaucer Secondary School
London England

Grade 1 - 7 Primary Level Education 1985 – 1992
Lusaka Boys Primary School Lusaka Zambia

Nursery Level Education 1982 – 1985
Tree-Tops Nursery School Lusaka Zambia